

LITTLE SINS

Soup of the day 8

Couvent's roman salad 12

local smoked herring, parmesan croutons and grilled bacon

pulled duck confit warm salad 16

Baby spinach with goat cheese, grilled bacon, sweet potatoes with balsamic reduction

Tempura shrimps 13

Roasted Whelks à la Provençale 13

Parmesan, fresh herbs and roasted tomato

Maple caramelized onion soup 12

Made with apple beer, au gratin with a blend of cheeses

Parmesan fried calamari 13

Served with spicy lime mayo

Couvent's steamed mussels 13
extra Pied-De-Vent cheese sauce +3,50



TOO GOOD TO CONFESS

Cod fish and chips 23

served with tartar sauce and coleslaw

Pan seared local scallops in bacon fat 35

Served with vanilla & pink pepper parsnip puree and orange fennel salad

Lobster chowder 35

extra lobster +15

Coconut milk, lime and basil broth, with corn and potato

Seafood Linguini 32

Chicken Linguini 25

Shrimps, scallops and lobster in a parmesan & herbs sauce

« **Gaspard Plus** » **burger** 23

Fried onion, melting brie, lettuce and spicy mayo, served with fries and coleslaw

Grilled AAA beef 32

7 onces, red wine and shallot sauce, served rare, with vegetables and potatoes

Veal Osso Bucco au gratin with parmesan 38

Creamy tagliatelle with dried tomato and basil

Pork ribs 26

House BBQ sauce, served with fries and coleslaw

« **Short rib** » **de bœuf AAA** 35

Red wine and shallot sauce, served with vegetables and potatoes